

LISTING OF CLAIMS

Claims 1 to 16 have been canceled.

Claims 17 (original). A low carbohydrate unflavored basic ice cream composition comprising the following ingredients in wt. %;

Ingredients	Range	Best Mode
Lo Han Kuo Extract	0.014-0.018	0.016
Sucralose Powder	0.018-0.020	0.019
CC 305	0.200-0.270	0.235
Glyceria	0.900-1.100	1.00
Polydextrose	9.059-10.110	9.582
Whey Protein Concentrate	1.550-1.620	1.585
Egg Yolk Solids	2.000-3.500	2.750
Non Fat Dry Milk Solids	2.800-3.200	3.000
Cream and Skim Milk	83.464-80.162	81.813

Claim 18 (original). The ice cream composition of claim 17 containing flavor in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 19 (original). The ice cream composition of claim 17 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. %, said Cream is present in the amount of about 26.73 to 15.30 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %.

Claim 20 (original). The ice cream composition of claim 17 having a Total Carbohydrate content of less than 16.1 wt. %, a calorie content of less than 1.8 calories per gram, and a Glycemic Index of less than 34.

Claim 21 (previously presented). A low carbohydrate powdered sweetener comprising the following ingredients in wt. %;

Ingredients	Range	Best Mode
Lo Han Kuo Extract	45.6-45.8	45.7
Sucralose Powder	54.4-54.2	54.3

Wherein said Lo Han Kuo Extract is provided as a powder comprising at least 80 wt. % of Mogracide made from Momordica fruit and said Sucralose Powder comprises 99.9 wt. % of Sucralose having the chemical formula of $((\text{C}_{12}\text{H}_{19}\text{O}_8\text{Cl}_3))$ -- $\text{C}_{12}\text{H}_{19}\text{O}_8\text{Cl}_3$ --.

Claim 22 (original). The sweetener of claim 21 for the sweetening of a product selected from the group consisting of ice cream, baked goods, candy, and beverages.

Claim 23 (original). A cane sugar-free sweetener comprising the following in wt. %;

Ingredients	Range	Best Mode
Lo Han Kuo Extract	2.74-1.83	2.29
Sucralose Powder	3.26-2.17	2.71
Polydextrose	94.00-96.00	95.00

Claim 24 (previously presented). The sweetener of claim 23 wherein said Lo Han ((Quo)) -- Kuo -- extract is a powder comprising at least 80 wt. % Mograside made from Momordica fruit, and said Sucralose Powder comprises 99.9 wt. % of Sucralose micronized powder having the chemical formula $\text{C}_{12}\text{H}_{19}\text{O}_8\text{Cl}_3$.

Claim 25 (original). The sweetener of claim 23 for sweetening beverages.

Claim 26 (original). The process of making low carbohydrate unflavored ice cream comprising:

- 1) Introducing into Skim Milk at a temperature in the range of about 31.1 to 48.9° C. The following ingredients to produce a basic ice cream mix: Whey Protein Concentrate, Nonfat Dry Milk Solids, Egg Yolk Solids, Polydextrose, Glycerin, CC305, Lo Han Kuo Extract and Sucralose Powder, and Cream, wherein said Lo Han Kuo Extract is a Mogroside sweetener made from Momordica fruit and is provided as powdered extract comprising at least 80 wt. % Mogroside and in the amount of about 0.014 to 0.018 wt. %, and the Sucralose Powder comprises 99.9 wt. % Sucralose having the chemical formula of $C_{12}H_{19}O_8Cl_3$ and is provided in the amount of about 0.072 to 0.080 wt. %, and said CC305 stabilizer comprises a mixture of Carragenan, Guar Gum and Locust Bean Gum and is provided in the amount 0.230 to 0.270 wt. %;**
- 2) Pasteurizing the basic ice cream mix from (1) at a temperature of about 82.3° C. for 60-80 seconds;**
- 3) Homogenizing the pasteurized ice cream mix from (2) in two stages within 8-12 seconds, wherein the first stage takes place at a temperature in the range of about 46.1 to 51.7° C. and a pressure in the range of about 33.3 to 36.8 kg per square cm and the second stage takes place at a temperature in the range of about 46.1 to 51.7° C. and a pressure in the range of about 86.50 to 95.60 kg per square cm.;**

Claim 26 (Continued)

4)Holding the homogenized ice cream mix from (3) at a temperature in the range of about 4.4 to 7.2° C. at atmospheric pressure for about 12 to 48 hours: and,

5)Cooling the ice cream mix from (4) to a temperature in the range of about -3.3 to -1.1° C. while aerating and whipping, thereby producing ice-cream with a volume increase in the range of about 80-110% greater than the volume of said basic ice cream mix from step (4).

Claim 27 (original). The ice cream composition of claim 26 containing flavoring in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 28 (original). The ice cream composition of claim 26 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. %, said Cream is present in the amount of about 26.73 to 15.30 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %.

Claim 29 (original). The ice cream composition of claim 26 having a Total Carbohydrate content of less than 16.1 wt. %, a calorie content of less than 1.8 calories per gram, and a Glycemic Index of less than 34.

Claim 30 (previously presented). A new Low Carbohydrate Sweetener comprising the following ingredients in wt. %;

Ingredients	Range	Best Mode
Lo Han Kuo Extract	45.6-45.8	45.7
Sucralose Powder	54.4-54.2	54.3

Claim 31 (previously presented). A Low Carbohydrate Powdered Sweetener having a weight ratio in the range of :

<u>Lo Han Kuo Extract Powder</u> Sucralose Powder	= 0.81 to 0.84
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Claim 32 (previously presented). The Low Carbohydrate Powdered Sweetener of claim 31 provided with an extender comprising polydextrose.